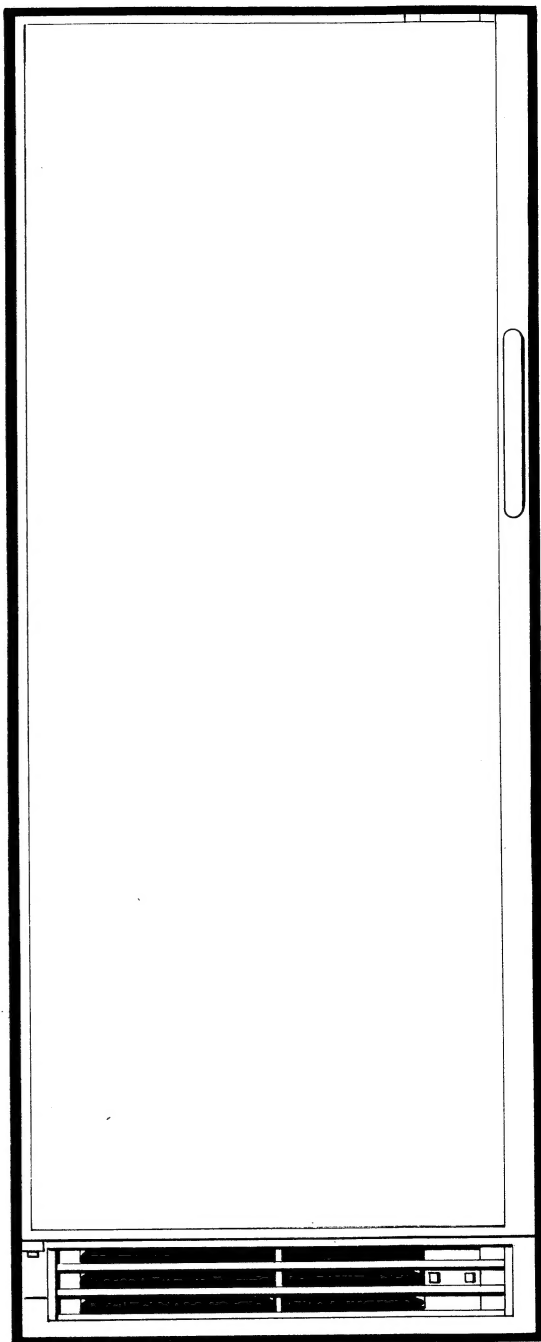




how to use your
Electrolux
upright freezer
Model TF110



PLEASE HELP

IF THIS APPLIANCE IS REPLACING AN OLD REFRIGERATOR OR FREEZER WHICH IS GOING TO BE SCRAPPED, WE ASK YOUR ASSISTANCE IN PREVENTING CHILDREN FROM BECOMING TRAPPED INSIDE THE OLD MODEL BY ENSURING THAT ITS DOOR OR LID IS REMOVED BEFORE DISPOSAL.

INSTALLATION

After unpacking your freezer, the interior, shelves, etc., should be washed as described later under "Cleaning". If possible, the freezer should be located in a dry atmosphere, out of direct sunlight, and away from extremes of temperature. The freezer will be quite heavy when loaded and it must therefore be stood on a firm, sound floor, and should be level. A level adjusting screw is provided under each corner of the cabinet.

For correct functioning of the cooling system, air must circulate freely over the cabinet, and over the motor compressor and condenser at the back. To ensure sufficient air circulation for satisfactory operation, a vertical clearance of at least 50mm (2 inches) must be left over the top of the cabinet, and for optimum performance, a space of at least 50mm (2 inches), should also be left at one side. The space underneath must not be obstructed in any way. The back of the freezer may be placed close to the wall, but should not touch it. Do not install the freezer in a small pantry or in any other place with restricted ventilation.

The cooling system is fitted with a 220V (nominal) motor which is suitable for use on 200 to 240V 50 c/s a.c. electricity supplies, and has a 3-wire mains lead which is intended for connection to a 3-pin plug and a properly earthed socket outlet.

IMPORTANT: The wires in the mains lead of this appliance are coloured in accordance with the following code:-

GREEN-AND-YELLOW : EARTH. BLUE : NEUTRAL. BROWN : LIVE.

As the colours of the wires in the mains lead may not correspond with the coloured markings identifying the terminals in your plug, proceed as follows:-

The wire which is coloured **GREEN-AND-YELLOW** must be connected to the terminal in the plug which is marked with the letter **E** or by the earth symbol \perp or coloured green or green-and-yellow.

The wire which is coloured **BLUE** must be connected to the terminal which is marked with the letter **N** or coloured black.

The wire which is coloured **BROWN** must be connected to the terminal which is marked with the letter **L** or coloured red.

WARNING – THIS APPLIANCE MUST BE EARTHED.

If a 13 amp (B.S. 1363) fused-plug is used, it should be fitted with a 13 amp. fuse. In other cases, the circuit to which the freezer is connected should be fitted with a 10 amp. fuse.

To start the freezer, switch on at the wall socket, turn the thermostat knob to setting No. 5, then depress the main (upper) switch inside the cabinet (see fig. 1).

When operating, parts of the outer casing will become warm, — this is quite normal as part of the condenser system is incorporated in the body of the freezer.

REGULATION OF TEMPERATURE

The temperature in the freezer will be influenced by such things as its location, room temperature, and the frequency and duration of door openings. These effects can be taken care of by changing the setting of the thermostat knob.

With the thermostat set at No. 5, suitable temperatures [-18°C (0°F), or below] will be obtained for the storage of frozen food under most conditions of use. In cold weather, the thermostat knob can be turned back to No. 4, but remember to return it to a higher number when the weather becomes warmer again. If colder temperatures are required for some reason, the thermostat knob may be turned to a higher setting.

With the thermostat knob turned completely anti-clockwise to 'off', the thermostat, (and the current to the motor) remains off but the red indicator light will remain on, see note in section headed "Temperature Indicator Light".

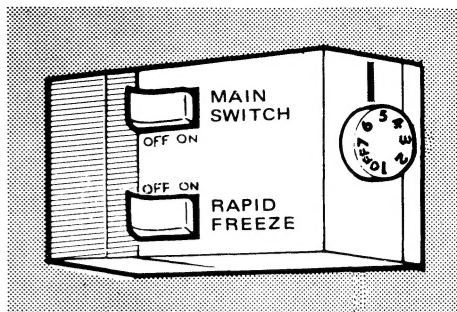


Fig. 1

INDICATOR LIGHTS AND RAPID FREEZE SWITCH

The freezer has two indicator lights which are below the door, at the right-hand end of the ventilator.

Temperature Indicator Light (Red)

Some time after the freezer has been started up, the red light will come on to show that the correct temperature has been reached for the thermostat setting being used. The light will then stay on to indicate that everything is in order.

The light will go out in the event of a power failure or blown fuse, or if the temperature in the freezer rises unduly for some reason. It may also go out temporarily after the door has been opened, or after placing food in the freezer, but it should come on as soon as the temperature again reaches the correct level.

Note: In addition to its function described above, the red light also serves as a "mains on" indicator. When the thermostat knob is turned to "off", the light will come on to show that electric power is available, irrespective of the temperature inside the freezer.

If the red light goes out for an unknown reason, check the following points:—

- Is the plug properly connected to the wall socket and is the socket switched 'ON'?
- Is the fuse in the plug and/or circuit supplying the freezer in order?
- Is the thermostat at the correct setting?
- Has there been a power failure? Your lights or electric clocks may give some indication of this.

If the above are in order, have you recently put in a large amount of food, or has the door been left open, as this will raise the temperature temporarily.

If, after checking the above, you are not able to correct the fault, keep the door closed and contact your nearest Electrolux office without delay.

Orange Indicator Light and Rapid Freeze Switch

The ORANGE (left hand) light will come on as a reminder when the rapid freeze switch is in use as described in the section "FREEZING FRESH FOOD".

LOADING THE FREEZER

After starting up the freezer for the first time, it is advisable to wait until the next day to ensure that it is working properly before loading it with frozen food. See then that the thermostat is at the correct setting (normally No. 5) and that the red indicator light is 'ON' showing that the correct storage temperature has been reached.

The freezer has a net storage volume of 302 litres (10.7 cubic feet) and will hold approximately 97 kg (215 lb) of mixed varieties of food. This is based on a nominal figure of 0.32 kg per litre (20 lb per cubic foot), but, in practice, some variations may occur in the amount which can be stored because of the different shapes and densities of food.

Frozen food should be placed in the freezer soon after purchase. Generally speaking, pre-packaged commercially frozen food should be stored in accordance with the frozen food manufacturer's instructions for a 3-star frozen food storage compartment, which means that most types of these foods can be stored in the freezer for up to three months. The permissible length of storage time cannot be precisely stated as this varies very much with the nature of the frozen food. It is therefore important to take note of the food manufacturer's estimate of the permissible storage times for his products.

Bulk quantities of frozen food, delivered to the door, can usually be stored for longer periods as indicated by the manufacturer.

If frozen food is allowed to thaw, i.e. the packs become wet and limp, no attempt should be made to store or refreeze — it should be consumed or disposed of within 24 hours.

WARNING — Never put bottles or cans or carbonated (gassy) drinks in the freezer as they may burst if the gas is forced out by freezing.

Care should be taken when handling and consuming water ices (e.g. iced lollies) taken directly from the freezer because of the possibility of cold burn (frost bite) when such ices are at very low temperatures.

FREEZING FRESH FOOD

Detailed information on the preparation and packaging of fresh foods for freezing, and their storage times, is given in various publications available from booksellers or Freezer Agents.

The maximum recommended weight of fresh food which can be frozen per 24 hours is 15 kg (33 lb).

When fresh food is to be frozen, depress the rapid freeze switch an hour or two before the food is ready to be placed in the freezer. The orange light will glow as a reminder that the rapid freeze switch is in use.

Freeze the food quickly by placing the packages on the top shelf, or spread over the top two shelves if a fairly large amount is to be frozen, spaced as far apart as possible to allow cold air to circulate freely around them.

After 24 hours, return the rapid freeze switch to the off position, and, if room permits, transfer the food to another part of the cabinet. No harm will be done if the rapid freeze switch is inadvertently left at its freezing position for longer periods.

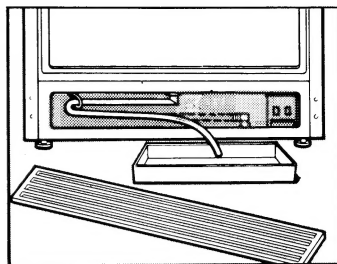
REMOVAL OF FROST

It will be necessary to remove frost from the shelves of the freezer from time to time and it is advisable to do this when the amount of food being stored is low. Remove the frost from each freezing shelf in turn by using a stiff bristle brush or a plastic scraper. Do not use sharp, metal instruments, or a wire brush, as they may pierce the tubes and release the refrigerant or damage the protective finish.

If possible, starting at the top, move existing foods to one side, brush off the frost, then move the foods back again to gain access to the remaining shelves in turn.

Occasionally it is desirable to completely defrost the freezer and to clean it, choosing, if possible, a time when food stocks are low. Any remaining frozen food should be placed in cardboard boxes and wrapped in layers of newspaper, blankets etc.

Underneath the cabinet is a defrost-water drainage tube, accessible after pulling off the lower ventilator. Release the lower end of the tube from its retainer (which seals the tube when not in use) and place it over a shallow container, — a roasting tin for instance. Switch off the freezer and, to defrost quickly, place bowls of hot (not boiling) water on the freezing shelves. As the frost loosens it may be carefully removed with a bristle brush or a plastic scraper. Defrost water will drain through the tube at the bottom into the container.



NEVER USE SALT OR OTHER CHEMICAL AGENTS TO HASTEN DEFROSTING.

As soon as all frost has been removed, clean the cabinet thoroughly as described under the next heading. Empty the tray containing the defrost water, **make sure that the drainage tube is empty, then replace the end firmly onto its retainer to prevent cold air escaping from the freezer.** Refit the lower ventilator. Switch on, check that the thermostat knob is at the correct setting, and replace the frozen food.

Remember that if the temperature of frozen food is allowed to rise unduly during defrosting, its storage life may be shortened.

CLEANING

Clean the cabinet thoroughly at intervals, as necessary. Switch off at the mains and defrost as described earlier. The cabinet interior and accessories can then be washed with warm water to which a little non-scented washing-up liquid detergent has been added, then rinsed with warm water only and dried thoroughly. Do not wash any plastic parts in water that is more than hand warm and do not expose them to dry heat.

The outside of the cabinet should be dusted regularly and occasionally wiped down with a clean damp cloth, followed by a dry clean duster. The gloss finish can be maintained by the use of a mild wax polish, applied sparingly on the paintwork about once a month. **NEVER USE STRONG CHEMICALS OR ABRASIVE CLEANING MATERIALS ON ANY PART OF THE FREEZER.**

TO SHUT DOWN THE FREEZER

To shut down the freezer, switch off and remove the plug from the socket outlet, then defrost and clean the cabinet as described in the previous item.

When not in use, the freezer door should be left ajar.

Remember that if the electricity supply is turned off at the main switch, the freezer will not operate. When going away for a period, on holiday for instance, do not turn off at the mains unless it is intended to put the freezer out of use.

INTERIOR LIGHT BULB

Before changing an interior light bulb, disconnect the freezer from the electricity supply.

To gain access to the bulb, remove the light cover by inserting a pencil or a similar

object into the upper rectangular opening in the rear of the cover, and gently levering up the front right-hand corner of the cover to disengage it. Repeat at the lower corner, and take away the cover.

Unscrew the bulb and screw in a new S.E.S. 10 or 15 watt bulb. Refit the lamp cover, ensuring that it clicks firmly into place; reconnect to the electricity supply and switch on.

Replacement of light bulbs is not a free under-guarantee service.

FURTHER INFORMATION

For the long term storage of frozen foods, the temperature in the freezer should be -18°C (0°F), or below. It does not matter if lower temperatures are obtained, but operating a freezer continuously at temperatures considerably lower than this will only increase the running cost with little corresponding benefit.

If only a small amount of fresh food is to be frozen, it may not be necessary to set the rapid freeze switch to the freezing position for the full 24 hour period. One's experience will play a part here, but as it is often difficult to tell when the food has been frozen completely, it is wiser to keep to the full 24 hour freezing period if there is any doubt on this point.

The stock of foods should be used in rotation as far as possible to prevent any items being left for excessive periods. Packages should preferably be marked with a code or date indicating when they are placed in the freezer, and it is a good idea to keep a simple record of what is being stored, and the dates, to assist when re-ordering fresh supplies.

If you hear the sound caused by the refrigerant circulating through the cooling system, this is not detrimental and will be less obvious when the freezer is loaded with food.

If your freezer breaks down or if there is an isolated power failure, there will be no noticeable effect on the storage life of the food provided it does not thaw before the freezer is operative again. The time taken to thaw would depend on the amount of food in the freezer and the prevailing room temperature, and could be as long as 24 hours or more under favourable conditions. During such times, the freezer door should be kept closed. Repeated short-time power failures should have no effect provided the food does not thaw.

Never put hot food into the freezer.

Guarantee

Electrolux products are carefully designed, manufactured, tested and inspected and in consequence we can undertake to replace or repair any part found to be defective in material or workmanship, within one year of delivery to the original purchaser, free of any charge.

The guarantee is only conditional upon the appliance being correctly installed and used in accordance with the Company's instructions under normal conditions in European temperate climates. It may however be invalidated by unauthorised repair or modification of the appliance.

The Company does not accept any additional liability for defects arising from normal wear and tear, neglect, or accident, nor for any consequential damage. Interior light bulbs are also excluded from the guarantee.

Customers are asked to assist the Company to carry out its undertaking under this guarantee by filling in the details on the enclosed registration card and returning it within 14 days. This will facilitate prompt service and provide valuable statistical information.

Unless the guarantee has been registered, other proof of the date of purchase will be required before free service is provided. Regional offices from whom service can be obtained are listed overleaf.

We must point out that this guarantee does not cover liability for loss of food or other contents, but would draw your attention to the insurance facilities described on the separate leaflet.

IMPORTANT

The date of purchase should be entered in this panel

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Electrolux Service Organisation Should you require help or service in connection with your Electrolux, please contact our Regional Office for your area.

*** SOUTHERN REGION**

Electrolux Ltd., Hippodrome House,
Birchett Road, Aldershot, Hants.
(Aldershot 24505)
*Covering area of Southern, South Eastern,
and South Western Electricity Boards.*

*** EASTERN AND LONDON REGION**

Electrolux Ltd., (Eastern & London Region),
Luton, Beds. LU4 9QQ (Luton 53255)
*Covering area of Eastern and London
Electricity Boards.*

- * Additionally, London area
residents south of the Thames
may telephone 01-686 4321

MIDLANDS & SOUTH WALES REGION

Electrolux Ltd., 3 Strensham Hill, Moseley,
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NORTHERN REGION

Electrolux Ltd., Record Mill,
Empire Street, Great Harwood, Blackburn,
Lancs. (Blackburn 55141)
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Electrolux Ltd., 5 Wellington Street,
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NORTHERN IRELAND

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(Belfast 27512)

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Electrolux Ltd., Santry Avenue,
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